



# JEAN'S CAFÉ

RESTAURANT • BRASSERIE

*Manger chez nous,  
c'est choisir la cuisine du goût :  
gourmande, authentique et inventive.*

*C'est du plaisir à partager !*



ASSOCIATION  
FRANÇAISE  
DES MAÎTRES  
RESTAURATEURS



FAIT MAISON



QUALITÉ  
TOURISME

## STARTERS

*To share.... or not*



PRODUIT LOCAL

<b>Garlic-flavoured snails</b>	6 p. 12.00 €	12 p. 23.00 €
Producteur local - la Ferme du Bocage – Campagne lés Hesdin		
<b>Assortment of cooked, cured meat</b>		21.00 €
<b>Mixed assortment, cooked, cured meat and cheese</b>		25.00 €
<b>Chicken wings, marinated and caramelized</b>	5 pieces	15.00 €
mayonnaise with sate sauce		
<b>Roasted Camembert cheese</b>		12.00 €
with honey and rosemary, pita bread*		
<b>French fries and cheddar cheese on top</b>		9.50 €
<b>Fried squid</b>		16.00 €
tartare sauce		
<b>Fresh raw minced salmon and scallops</b>	<i>Excellent!</i>	16.00 €
with citrus and toast		
<b>Fresh home-made foie gras</b>		21.00 €
preserved onions with 4 spices, toast		

## FOR KIDS

**Kids menu** *Until 10 years old* 15.00 €

**choice :**

**Homemade hamburger** (meat beef, burger sauce & cheddar cheese)

**Fresh minced steak / Marinated and breaded thinly-sliced of chicken breast**

**/ Mussels / special fish of the day**

**Side :** French fries / pasta / fresh vegetables

**Dessert :** 1 ball of icecream / 1 sugar crêpe / 1 light chocolat pastry

## MAIN COURSES

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### *From the land*

<b>Beef rumsteak</b> (served in slices) Café de Paris butter sauce, French fries	<b>29.00 €</b>
<b>Cordon bleu 2.0</b> Breaded fillet of chicken, cheddar sauce, ham and Speck, French fries	<b>26.00 €</b>
<b>Breast of veal</b> cooked low temperature, Gratin Dauphinois (creamed potatoes) meat juice with thyme and rosemary	<b>24.00 €</b>
<b>French sausage</b> mashed potatoes, meat juice	<b>21.00 €</b>
<b>Veal kidney</b> mustard sauce, French fries,	<b>24.00 €</b>
<b>Wok of breast chicken</b> with tandoori spices, crisp vegetables and noodles	<b>24.00 €</b>
<b>Lamb mafé</b> Basmati rice	<b>24.00 €</b>
<b>Fresh raw minced steak</b> French fries	<b>22.00 €</b>
<b>Cheddar Burger</b> home made bun, sauce, grilled bacon, cheddar cheese, fried onions, pickles, french frites	<b>22.00 €</b>
<b>Double Cheddar Burger</b>	<b>28.00 €</b>
<b>Fresh minced steak</b> , French fries with egg on top, with pepper sauce	<b>17.00 €</b> <b>+1.00 €</b> <b>+2.50 €</b>

### *From the sea*

<b>Brioche bread with smoked salmon</b> avocado and cream cheese with herbs poached egg, Hollandaise sauce	<b>22.00 €</b>
<b>Fresh raw minced salmon and scallops</b> with citrus and toast French fries or green salad	<b>26.00€</b>
<b>Seafood casserole</b> vegetables and shrimps cream	<b>28.00€</b>
<b>Pan sautéed shrimps</b> on a skewer parmesan cheese risotto, garlic and parsley butter	<b>26.00 €</b>
<b>Pan sautéed scallops</b> fine butternut mousse with preserved orange, light sauce with roasted hazelnuts	<b>30.00 €</b>
<b>Fried squid</b> tartare sauce	<b>28.00 €</b>

### MUSSELS

#### In a cream sauce

Starter **13.00 €**      Main course **22.00 €**

#### In a shallot and white wine broth

Starter **11.00 €**      Main course **20.00 €**

## SNACKS

*Pour faire simple !*

Served with French fries or green salad

**Welsh simple** 20.00 €

Melted cheddar on toast with beer, Worcestershire sauce, mustard

**Welsh complet** 21.00 €

Cheddar, ham and egg on top

**Croque-Monsieur** 15.00 €

Toast open sandwich with ham, mornay sauce, sprinkled with comté grated cheese

**Madame - egg on top** +1.00 €

**Plain omelette** 15.00 €

Supplement of your choice :

2.00 € per supplement : ham, mushrooms, cheese, onions

## SALAD

**Caesar salad** 20.50 €

Salad, free range crisp breast chicken and bacon, hard-boiled egg, parmesan cheese, Caesar sauce, crouton

**Paysanne** 20.00 €

Green salad, lardoons, pan sautéed potatoes, poached egg, comté cheese

## SUPPLÉMENTS

French fries, green salad, pasta, parmesan cheese risotto 4.50 €

Vegetables 6.50 €

Pepper sauce 2.50 €

homemade mayonnaise 0.50 €

*La frite chez nous, c'est...*

la frite fraîche de l'Authie  
provenant de la ferme familiale Desoomer



# PIZZAS

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## *Pasta*

**Pasta shells** with parmesan cream and ham with flavoured of truffle 22.00 €

## *Pizzas (Pâte fine maison)*

**Bambino** *For children* 10.00 €

Tomato sauce, ham and mozzarella

**Margherita** 12.90 €

Tomato sauce, mozzarella

**Regina** 14.90 €

Tomato sauce, mozzarella, ham, mushrooms

**Montagnarde** 19.00 €

fresh cream, potatoes, lardoons, onions, reblochon cheese, mozzarella

**4 fromages** 18.60 €

Fresh cream, comtè, goat cheese, cheddar cheese, mozzarella

**Welsh** 19.50 €

Fresh cream, mustard, cooked ham, cheddar cheese, croutons, Worcester sauce and top with a fried egg

**Veggie** 18.50 €

tomato sauce, fresh vegetables (mozzarella on request)

## BREAKFAST TIME

*Petit-déjeuner servi jusqu'à 11h30*

**English Breakfast** 13.00 €

eggs, bacon, hot drink, orange juice

**Continental Breakfast** 11.00 €

Hot drink, bread, butter and marmalade, orange juice

## LES PÂTISSERIES

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### Dessert du jour

**Gourmet Jean's platter** 14.00 €

**L'Enduro du Lido®** *le dessert "Signature"* 11.00 €  
House speciality chocolate cake  
«patrimoine gourmand du Touquet depuis 1985»

**Rhum baba** homemade organic vanilla chantilly cream 12.00 €  
served with Old Clément Rum shooter +4.00 €

**Chocolate Profiterole**, vanilla ice cream, chocolate sauce 10.50 €

**Caramelized custard cream** with vanilla 10.50€

**Lime cheesecake** 10.50€

**Rice pudding** with organic vanilla from Madagascar 10.50€  
condiments and salt butterscotch

## CHEESE

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**Assortment of cheese** 14.00 €

## LES CRÊPES

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**Sugar** 4.90 €

**Brown sugar** 4.90 €

**Marmelade** 5.40 €

**Honey** 5.90 €

**Salt butter caramel sauce** 5.90 €

**Chocolate** 5.90 €

**Flame crêpe** 9.90 €

choice :  
Grand Marnier or Calvados  
or Cognac or Armagnac

# ICE CREAM

*Fabrication Artisanale  
Made in Le Touquet*

**After eight Ice** 10.00 €

Get 27, chocolate, mint with chocolate  
icecream, chnatilly

**Café Liégeois** 10.00 €

**Chocolat Liégeois** 10.00 €

**Dame Blanche** 10.00 €

**Colonel** 10.00 €

## À LA COUPE

**3 boules** 8.50 €

**2 boules** 6.50 €

### Water Ice

raspberry, lime, passion fruits

### Ice cream

Vanilla , Coffee , Chocolate, Strawberry,  
Salt butter caramel, pistachio,  
Mint with chocolate



ici tout est  
fait maison

Tous nos plats sont élaborés intégralement dans notre cuisine, à partir de produits frais et de saison, mitonnés sur le moment, pour le bon sens et le goût du vrai. Cependant, quelques produits à la carte peuvent parfois manquer



# CARTE DES BOISSONS



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fait maison



QUALITÉ  
TOURISME

L'abus d'alcool est dangereux pour la santé, à consommer avec modération.